

## AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

1. (currently amended) Method for sterilising food products, ~~in particular~~ purees and/or concentrates, comprising the distinct and subsequent steps of:

- heating the product by injection of steam at predetermined temperature to ensure the asepsis of the product;
- mixing the product through at least a static mixer (105) to allow a substantially uniform distribution of the steam;
- mixing the product in a dynamic mixer (101) which performs a fine mixing, the static and dynamic mixing performing an equal heating of the product uniforming the temperature of the product and ensuring ~~its sterilization~~ the sterilisation of the product.

2. (currently amended) Method as claimed in claim 1, characterised in that the dynamic mixer comprises:

at least a tank for collecting the product;

at least an agitator associated with the tank and operatively active on the product to mix ~~[[it]]~~ the product;

means for actuating the agitator.

3. (currently amended) Method as claimed in claim 1, characterised in that the static mixer comprises:

at least a tubular body within which the product flows;

a plurality of fixed baffles, positioned inside the tubular body and so shaped as to operate continuous deviations of the product, to allow ~~its mixing~~ the mixing of the product.